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Suggested Use: Background Material for local information programs.

RATIONING CONTROLS FOR HOME AND COMMUNITY CANNING

Foreword

This is an informal digest of those rationing rules or controls which apply to the following canning conditions and situations governed by Ration Order 13, Amendment 27:

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This digest is to be used by the Department of Agriculture and the War Food Administration as a reference guide for local information. It is based upon the text and authorized interpretations of Amendment 27 of Ration Order 13, provided by the Legal Division of the Office of Price Administration for this purpose.

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RATIONING CONTROLS FOR HOME AND COMMUNITY CANNING (Background)

A. Rationing Regulations for Canning in the Home Kitchen.

1. Individual Home Canning

- (1) You may consume home canned food that you produce without giving up ration points. (Sec. 26.2)
- (2) You may let members of your family, if they reside in your household, and others who eat at your table, or on a farm you operate, consume home-canned goods that you produce, without giving up ration points. (Sec. 26.2)
- (3) You may give away to other persons point free no more than fifty (50) quarts (100 pounds) per member of your family. If you give away more than 50 quarts, you must collect ration points. This applies to all gifts, including those to members of your family who do not reside with you, and those made to local school lunch programs.
- (4) There is no limit to the amount home canned foods you may sell. But you must collect ration points for all sales at the special "home canning" rate of eight points per quart (4 points per pound), or the commercial point value if lower than 8 points, for all home-canned goods you sell.
- (5) While you are not required to make any written report, you must turn in to your local War Price and Ration Board by the tenth day of the next month all ration stamps you collect for home-canned foods. You need not register as a processor, but you must keep a record of any sale or gift over 50 quarts that you make, showing the amount and date of the gift or sale, and the name and address of the person to whom the transfer is made. (Sec. 26.3)

2. Neighborhood Group "Home" Canning

- (1) Neighbors and others in a community may cooperate as a group to put up foods in the kitchen of one of the members. In this case, each member who contributes to the canning is considered to be a "producer" with the same rights to consume, sell, and give away canned food produced in the common kitchen as when canning food individually. As a home processor or producer you may consume the home processed foods you produce without giving up points and may give away no more than 50 quarts per member of your family. You are not limited in the amount of such canned food that you can sell. You must collect ration points for all sales and all gifts above fifty quarts at the special rate of eight points per quart (4 points per pound). (Sec. 26.1) If the trade point value falls below 8 points, the special home canned rate is reduced likewise.

Rationing Controls for Home and Community Canning (Background) - 2.

A. 2. (2) Members of such canning groups are not entitled to consume, sell or give away the food produced point free under any condition unless they contribute to the canning in one of three ways:

- (a) By taking an active part in the canning work.
- (b) By contributing fruits or vegetables.
- (c) By contributing equipment or facilities such as steamers, pressure cookers, or the kitchen in which canning is done.

(3) As producers in group canning, you may divide up the product of your common labor in any way agreed upon. You need not divide it equally and you may also exchange it pound for pound if you wish.

(4) Any person who is a member of the family of one of the canning producers may be permitted to consume the foods point free within the share allotted to his family, as if these foods were home canned, and may receive as gift 50 quarts from any or each producer member of the group. He may not sell these canned goods without collecting ration points, and must register as a retailer if he wishes to sell such canned food. (Sec. 26.2)

B. Individual Canning Outside the Home Kitchen (Sec. 26.4)

Note: The "kitchen" is considered to be the place principally used for the preparation of meals, or for demonstration of such preparation (such as a kitchen in a school or in a home economics center.)

1. Without applying to the local War Price and Ration Board, you may do your own canning in the high school kitchen or in "canning centers" which do not have or use canning equipment of commercial size.
2. If you plan to use for canning any other place which is not a "kitchen", such as in a shed in which there is a stove and a steamer or pressure cooker, you must apply to the local War Price and Ration Board in writing for permission to treat the canned foods produced there as "home processed foods." In this application, you must (1) describe the canning equipment you intend to use; (2) the purpose for which the place and its facilities are ordinarily used; (3) the total amount of canned foods you expect to put up; and (4) how you intend to use the processed foods.
3. If the War Price and Ration Board finds that your canning facilities are clearly not of commercial size, and do not differ from those ordinarily found in a "kitchen", it will notify you that foods canned in this place will be treated as "home canned". You may then use, sell, and give away the foods canned in this place exactly as if you had canned them in your own kitchen.

B. Note: If you put up most of the foods your family needs, you will have blue ration stamps that you do not need to use in buying canned goods: you should destroy these extra stamps. You have obtained your share of the canned food supply; you are not entitled to use the blue ration stamps to obtain more than your fair share of limited supplies. The only principle that is fair to everyone is: leave commercially processed foods for those who are unable to provide canned food supplies through home canning.

C. Individual Use of the Local Cannery (Sec. 26.5)

1. You may legally take your foods to be canned to the local commercial cannery, or to the "community canning center", which operates full time commercial canning equipment. If all those who do not have home canning facilities make full use of all local canning equipment, it will help preserve the surplus crops in your community and make the best use of home grown food from Victory Gardens.
2. If the local canning plant or community canning kitchen project processes food for use of your family, you may receive back the finished product point free, if you meet the following requirements:
 - (1) You must supply all the ingredients necessary to produce the canned food; and the food must be home grown (i.e., grown by you or a member of your family).
 - (2) You can acquire no more than 100 quarts of processed foods per member of your family.
 - (3) You must give to the processor or canning project operator a signed statement that the foods were grown by a member of your family, together with the names of each member of your family.
3. You may receive and consume such foods point free. Members of your family, and others who eat at your table, or on a farm you operate, may consume them without giving up points.
4. You may give these goods to any other person without receiving points. Not more than fifty (50) quarts of such canned foods per member of your family may be given away point free in any calendar year.
5. You may not sell any of these canned foods unless you collect points equal to the commercial point value of the foods you sell; you must collect points for any gifts in excess of fifty (50) quarts.

- C. 6. For such sales, you must collect points at the regular point value, listed in the "Official Table of Point Values." Foods processed at the local cannery are not "home canned" and do not have the special point values for home processed foods (8 points per quart), or the commercial point value if that is lower than 8 points.
7. If you wish to sell such foods, you need not register as a "processor" or make reports, but you must keep a record of any sale, and of gifts of more than 50 quarts, showing (a) the amount and date of the sale or gift, and (b) the name and address of the person to whom the sale or gift is made.
8. If you make any sale or gift for points during any month, you must give up the point stamps to your local War Price and Ration Board on or before the tenth day of the next month.

D. Group Use of the Local Cannery: Part-time Community Canning (Sec. 26.6)

1. If you are a member of a group which wishes to produce processed foods in the commercial scale processing facilities of the local cannery, your group may make application to the local War Price and Ration Board, stating:
- (1) The name and address of each member of the group.
 - (2) The fact that the group will be permitted by the owner or operator to use such facilities during the off-season or after regular business hours, and that members of the group will produce processed foods for consumption in their homes, or on farms they operate; that no employee of the operator will do any of the processing; and that either the members of the group's family units grow the food to be processed or that they have used the facilities in the past.
 - (3) The total amount of processed foods to be produced.
 - (4) The disposition to be made of the foods produced.
2. After the board approves the group application, your group may legally operate a commercial cannery after business hours or during the off-season, with consent of the owner or operator, and you may have the foods processed point free, if you meet the following requirements:
- (1) You must each consume these foods in your household or on farms you operate.

D. 2. (2) You must contribute your share to the canning operations, in any one of three ways: (a) by taking an active part in the processing; (b) by contributing fruits or vegetables for the canning; (c) by contributing canning facilities, such as steamers, or pressure cookers, if any are needed.

(3) None of the processing in off season or after hours in commercial canning plants may be done by the person who owns or normally operates the commercial cannery, nor by an employee of the cannery.

Note: This applies only to groups using commercial plants after business hours or in the off-season. It does not apply to canning center operators or consumer groups who use the commercial facilities full time primarily for community kitchen projects, which are not run as a commercial business in normal business hours. Such projects must be registered as "processors" and expert, commercial employees may operate equipment to any extent.

(Sec.)
26.5

For community projects operated after business hours or during the off season, project operators can employ supervisory and expert help on temporary leave from commercial cannery employment. This help must not be employed by commercial operators of the cannery where the project operates, or if it is so employed, it must not actually operate the equipment but must merely instruct and advise.

(Sec.)
26.6

(4) Your group must have used the same facilities in the past for the same purpose, or if not, you must use such facilities only to process foods or vegetables grown by a member of the group, or by a member of his family.

3. After the board approves the group application, you as a member of the group may acquire and use your entire share of these foods point free--subject to your agreement with other group members. OPA does not limit the number of cans of food you may process and receive point free at a commercial canning plant to provide food for the members of your household. Your food need not be home-grown if your group has used these same facilities in the past. If the group has not used these facilities before, the foods must be home-grown if you are to receive the canned food back point free.

4. You may give away point free no more than 50 quarts of these foods per member of your family.

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D. 5. If you purchase the foods on the open market, and these facilities have not been used by your group in the past, you must surrender points for the canned food at the point rate set in the Official Table of Point Values, not at the special rate for home-canned goods. You may sell food processed at the commercial plant, but not as "home-canned." For sales of canned food and for all quarts over fifty (50) given away, you must register as a "processor," file reports, and collect points for each sale equal to those listed in the "Official Table of Point Values," rather than at the point value of home processed foods (8 points per quart, 4 points per pound, or lower). The group canning operations must produce primarily for home consumption; if the production does not meet this test, points must be obtained for all food produced and the canners must register as "processors" for all their production.

E. Community Food Preservation Centers and Community Canning Projects, using commercial size equipment, in full-time operation, primarily for home consumption. (Sec. 26.5)

1. Operators of Community Food Preservation Centers and Community Canning projects, using commercial size equipment for operating full time or primarily for the community center or project, must register as "processors" with the War Price and Ration Board, even though the product of the work is primarily for home consumption and produced through the help of members of a community group. This does not apply to the community canning center which operates with non-commercial equipment.
2. If you take your foods to commercial centers for processing, you can receive them back point free only if the food was grown by you. You are limited to receiving 100 quarts per member of your family, exactly as you would be if you should take these foods for canning to the local commercial cannery. But, often the community canning center does not use commercial scale equipment, so that you can receive back canned foods point free even if bought on the open market.

Note: The reason for permitting you to take foods in to be canned in commercial size operations is to protect Victory Garden produce from spoilage, and to preserve home grown foods for the winter food supply. The reason for limiting this service point free to you, only on condition that you or a member of your family have grown the foods to be canned or that the canning be done in a non-commercial cannery, is to prevent black market operations. Those who buy fruits and vegetables on the open market for processing in commercial size canneries, operated by community canning centers, or by the local cannery, are limited as to

E. Note (continued):

the number of ration points which they are able to give the operators of these projects. The same reasoning applies to the provision for groups using the local cannery after business hours only: unless they have used these facilities before for community canning, they too must surrender points for foods not home grown. However, if you are a member of a group using a commercial cannery in which your group has used the same facilities in the past, your food need not be home grown, provided your group uses these facilities after hours, and provided you personally contribute to the canning operation, labor, equipment, supervision, food, or other help. In this case there is no limit to the amount you may receive without points. The purpose of these restrictions is to help consumers add to the nation's food supply by home or community canning, without permitting commercial size black market operation. Community canning operations are often not commercial and not subject to points. There is no limitation on home canned foods.

3. Foods processed in community canning projects can not be received and consumed point free under three conditions:

- (1) When commercial size equipment used in the community canning project is operated primarily by the commercial packer, and when the foods to be canned are not home grown but purchased on the open market, consumers must surrender points as they would to a privately owned commercial processing plant. Even if this commercial canning equipment is used almost exclusively or primarily in the community canning project and not operated by commercial packers, processed foods are point free, only, if foods to be canned are home grown. (Sec. 26.5)

Note: This does not apply to those canning centers which do not use commercial scale equipment, nor to school canning of home grown or school grown foods for use in school lunch programs.

- (2) When the canning is not done in a "kitchen" (a place customarily used for preparation of meals), and equipment is clearly not of commercial size (i.e., defined by the War Production Board as 40" diameter or over and costing \$50.00 or over--WPB L-297), the canned food is not point free unless operators of the project apply to the local Price and Ration Board for permission to treat the place used as a "kitchen," and obtain that permission. (Sec. 26.4)

- E. 3. (3) Canning projects not using a kitchen and using commercial scale equipment must collect points, unless the food used is home grown. If the consumer or member of his family purchased the foods in the open market, foods for canning are not point free wherever commercial scale equipment is operated by a commercial canner or operated fulltime for the community canning project in a place not usually used as a kitchen. Home growing of the food is not necessary when a "kitchen" is used or when less than commercial-size equipment is used. In such a case, which is often true of community canning projects, consumers can purchase foods in the open market, bring them to the project for canning, and then receive the processed product without surrender of points. (Sec. 26.5)
4. Where a kitchen is used with home-size equipment, operators of community canning projects need not register and report to the local War Price and Ration Board. Operators of commercial scale facilities for community canning projects, conducted full-time in a place not usually serving as a "kitchen," must register as "processors". Equipment, however, may be operated without obtaining prior approval of the local War Price and Ration Board. Sec. 26.6 of RO 13 does not apply to full time community canning projects. (Sec. 26.5)
5. Operators of commercial scale facilities used primarily for community canning projects, such as those using former commercial canning and refrigerator plants taken over by the community, may employ supervisory or skilled help from commercial canneries to operate the canning machinery. Although Sec. 26.6 of Ration Order 13, regulating use of commercial facilities by community groups, prohibits participation in the canning by anyone "who normally operates the facilities," this does not apply to equipment used primarily in the community canning project. Sec. 26.6 applies only to canning in off seasons or after business hours with facilities used in regular business operations for commercial canning.
6. The home canning amendment does not apply to the canning of meats. RO 16 provides for home and custom processing of meat. Consumers may acquire meat on the market for points, may can meat at home or have it processed in a community canning project or commercial processing plant, and may use it in the household without further surrendering points. Canned chicken, not being rationed, does not involve ration points. (Sec. 3.3 of RO 16)
7. Operators of community canning projects can apply the following five tests to determine if consumers are entitled to the processed foods without surrender of ration points:

- E. 7. (1) Is the place where canning is to be done a "kitchen"
(a place customarily used for preparation of meals?)
- (2) Is the canning equipment of commercial size or scale?
- (3) Is the equipment to be used exclusively or primarily for the community canning project?
- (4) Is the food home-grown by the consumer or by a member of his family?
- (5) Have the operators of the project registered as processors with the War Price and Ration Board?

(Not all of these tests apply in every case.)

Note: If the place is not customarily used as a kitchen, processed foods can not be received point free unless (1) (a) the equipment is clearly not of commercial size and (b) an application is made to the local Price and Ration Board to permit use of the place as a kitchen, or (2) (a) commercial size equipment is used exclusively for a community canning project registered as a processor, and (b) foods are home grown. If the canning equipment is of commercial size or scale, processed foods can not be received point free unless (1) operators of the project register as processors for operation in a place that is not a kitchen, and (2) the foods are homegrown. If the commercial size equipment is used exclusively or primarily for the community canning project, and in a place not customarily used as a kitchen, processed foods can not be received point free, unless (1) the foods to be canned are grown by the consumer or member of his family, and (2) the operators register as processors. When a kitchen, with equipment less than commercial size is used primarily in the community canning project, processed foods can be received point free whether originally purchased or homegrown by consumers. When using commercial scale facilities, you can provide canned foods point free to groups if the group operates after hours or during the off season under the legal conditions, provided recipients grow the food or belong to a group which has used such facilities in the past.

F. School Lunch projects: gifts of canned goods.

In school lunch programs, schools may receive your gifts of such home processed or community processed foods, donated by you or by your group, without surrendering points to you as donor, up to 50 quarts per member of each family.

For foods so received, the school surrenders no more than 10% of its point allotment to the local War Price and Ration Board (under Sec. 15.5 of General Ration Order No. 5, as recently amended). Home processed foods are figured at the home canning rate of 4 points per pound (8 points per quart) or the commercial point rate if that is lower than 8 points. If you contribute home processed foods to your local school lunch program, you can donate no more than 50 quarts per member of your family, without collecting ration points: for further gifts to any other party, you must collect points.